

# DINNERLY



## Ratatouille Pasta with Cheddar Cheese



30 minutes



2 Servings

When France meets Italy, what results is a perfect partnership. Taking its inspiration from the Provencal ratatouille stew, we've tossed capsicum, eggplant and zucchini through spaghetti to serve up the best of two worlds!



## WHAT WE SEND

- 1 eggplant
- 1 red capsicum
- 1 zucchini
- 250g spaghetti <sup>1</sup>
- 10g Tuscan seasoning <sup>17</sup>
- 400g diced tomatoes
- 50g cheddar <sup>7</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 2 tbs tomato paste
- 1 tsp sugar

## TOOLS

- medium saucepan
- medium deep frypan
- box grater

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 680kcal, Fat 20.9g, Carbs 90.8g, Proteins 24.4g



### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the spaghetti. Cut the **eggplant** into 1.5cm chunks (see Kitchen notes). Cut the **capsicum** into 2cm chunks. Thinly slice the **zucchini**. Crush or finely chop **2 garlic cloves**.



### 2. Cook pasta

Cook **three-quarters of the spaghetti\*** in the pan of boiling water for 12 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain the spaghetti, return to the pan and cover to keep warm.



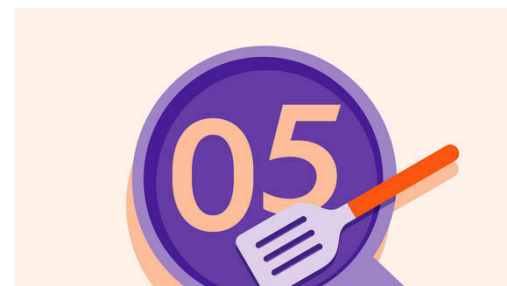
### 3. Saute veggies

Meanwhile, heat **1 tbs olive oil** in a medium deep frypan over medium-high heat. Cook the **eggplant, capsicum and zucchini**, stirring occasionally, for 8-10 mins until golden. Add the **garlic, Tuscan seasoning and 2 tbs tomato paste** and cook, stirring, for 2 mins.



### 4. Simmer sauce

Add the **tomatoes, reserved cooking water and 1 tsp sugar** to the veggies and bring to the boil. Reduce the heat to medium and cook, stirring occasionally, for a further 8-10 mins until the veggies are tender and the sauce is slightly thickened. Remove the pan from the heat.



### 5. Serve up

While the sauce is simmering, coarsely grate the **cheese**. Add the **spaghetti** (see Kitchen notes) to the sauce and toss to combine and warm through. Taste, then season with **salt and pepper**. Divide the **ratatouille pasta** among bowls, scatter over the cheese and enjoy!



### 6. Kitchen notes

Only 300g (3½ cups) eggplant is needed for this recipe, so if your eggplant looks very large, you may want to check this. Either weigh it or fill a measuring jug with the chopped eggplant for a quick way to measure. ~ Is your pasta sticking? It should loosen up once you've tossed it through the sauce, but feel free to add a little hot water or olive oil to the saucepan to free it up a bit.